Not only is the masha fantastic for mashing potatoes and other vegetables, it is also great at many other tasks, from whipping cream, making batters, crumble toppings, pastry and even baby food. Take a look at the recipe ideas for some inspiration.

Recipe Ideas for MASHA

For perfect **mashed potato,** cook 1kg of potatoes following the cooking instructions. Add desired quantity of milk, cream, butter and seasoning, and then process for approximately 20 seconds to a smooth consistent mash.

Other **vegetables** such as swede, pumpkin, sweet potato, parsnips, celeriac or carrots can be mashed using the masha, simply peel, steam or boil and mash to the desired consistency, adding any butter and seasoning as desired.

For a delicious **hummus**, drain 1 x 400g tin of chickpeas and place in a bowl, add a crushed garlic clove, 2tbsp tahini paste, juice of half a lemon and 6 tbsp good olive oil. Using the **masha**, simply mash till the required consistency is achieved. Serve with hot pitta bread on the side.

Guacamole is delicious when made fresh and is so easy. Serve it with Fajitas, Nachos or just for dipping. Scrape the flesh from 2-3 ripe Avocado and add to a bowl. Add 1 small crushed garlic clove, ½ small red onion finely chopped and ½ red chilli finely chopped. Using the **masha**, mash the ingredients together until thoroughly combined.

Yorkshire pudding is a great accompaniment for Sunday roast, but getting them to rise well is always a fear; follow this for a fool proof recipe. Using a 12 hole muffin tray, pour a little oil in each hole and heat in the oven at 210°C, add 150g plain flour to a bowl and add in 4 beaten free range eggs. Using the **masha** start to mix together and slowly add 200mls of milk and continue to mix with the **masha**, until completely lump free and you can see lots of air bubbles. Season with salt and pepper. Remove the muffin tin from the oven and pour the batter evenly into the holes, cook for 20-25 minutes until risen and browned.

For **no-fuss pastry,** combine 225g plain flour and 100g cold diced butter (use half lard if preferred) and a good pinch of salt. Using the **masha,** mash the butter and flour together until the mixture resembles breadcrumbs. Remove the **masha** and add 3-4 tbsp. of cold water and mix using a fork until the pastry comes together. If it is a little dry add another teaspoon of water, roll the pastry into a ball and wrap in cling film. Chill for 30 minutes before using in your recipe.

To make a simple **Victoria sponge cake**, heat the oven to 180°C and grease 2 x 20cm sandwich tins. Add 175g very soft butter/margarine, 175g caster sugar, 3 beaten eggs, 175g self-raising flour, ½ tsp baking powder and 1 tbsp. milk into a large bowl. Using the **masha**, combine all the ingredients together for 2 minutes. Divide the mixture between the tins and bake in the oven for 20 minutes until golden and springy to touch. Allow to cool and sandwich with whipped cream (which can also be whipped using the **masha**) and strawberry jam for a tea time favourite.

For nutritious **baby food,** start with mashing single vegetables to find out what your baby likes, such as buttternut squash or sweet potato, and then try mixing flavours together. Make batches and freeze in ice cube trays. Not only is the **masha** good for vegetables, but it is also great at mashing stewed fruit.

Chunky Spiced Root Vegetable Soup is a hearty filling soup and a great way to add fibre to your diet. Start by adding 15g of butter to a large saucepan and add 2 peeled finely diced onions and cook on a medium heat until translucent. Peel 2 carrots, 2 potatoes, 2 parsnips and ½ swede and roughly chop into bite size pieces, add these to the onions. Add ¼ tsp. ground coriander, a pinch of freshly grated nutmeg, a pinch of ground mace, a pinch of cayenne pepper and a bay leaf and stir to combine. Add in 1 litre of vegetable stock and 500ml of milk and 50g of pearl barley, then season with salt and pepper. Bring this to a simmer and cook until the vegetables and barley are tender. Remove any scum that may have risen to the surface. Then remove half the soup from the pan and using the **masha**, mash one half of the soup until the vegetables are crushed and the soup is thick, add this back into the other half and mix together, then ladle into bowls. Sprinkle over some chopped parsley and serve with crusty bread.

Mini Pavlovas with Clotted Cream and Strawberries are a perfect after dinner treat, take 4 large egg whites and using the aerator blade, whisk these until they have doubled in size. Gradually add 200g caster sugar until the mixture is white and glossy, add in 1 tsp. cornflour and a pinch of salt and mix to combine. Take 2 baking trays and cover with parchment, dollop 16 mounds onto the parchment leaving a space in between. Make a small indent in the centre of each mound and bake at 130°C for 45-60 minutes until the shells have hardened and they peel away from the parchment easily. Cool these completely. Top these with a generous dollop of clotted cream, a small drizzle of good quality strawberry jam and chopped fresh strawberries.

Comfort food doesn't come much better than **Apple Crumble**, take 100g cold butter and 200g plain flour and using the **masha** combine these together, add in 100g of caster sugar and stir the mixture to combine, this should resemble breadcrumbs. Peel and dice 1kg of Bramley apples and mix these with 1 tbsp. caster sugar. Place the apples into a deep 20cm square dish. Sprinkle the crumble mixture over the top of the apples and press the crumble down slightly covering any apple pieces. For additional crunch mix 2 tbsp porridge oats with 1 tbsp. demerara sugar and sprinkle this over, rough the top of the crumble with a fork and bake at 170°C for 40-45 minutes until the topping is golden and crunchy and the apples are soft.

SHMA003 Safety Instructions

We were very safety conscious when designing and manufacturing **masha**, but it is essential that the user also exercises care.

Listed below are precautions and instructions which are essential for the product's safe use, **PLEASE READ THEM:**

This product has been designed to mash food. It is intended to be hand held, and to be used in pots, pans, or the like after they have been removed from a cooking surface. It should not be used for any other purpose.

Although the rotor blade is plastic and does not spin at high speed, do not place hands or fingers in the rotor blade area with the power connected to the appliance. Although the plastic rotor blade appears to be safe, it is very powerful. Never touch the rotor blade while it is spinning.

Keep hair and loose clothing away from the **masha** to avoid any chance of them becoming entangled in the rotor blade

Always turn the power off at the power outlet before you insert or remove the wall plug. Remove by grasping the plug – do not pull on the cord.

Turn the power off, and remove the plug when the appliance is not in use and before cleaning.

Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.

Always use your appliance from a power outlet of the correct voltage (A.C. only) as marked on the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience or knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Never allow young children to use this appliance, close supervision is necessary when this appliance is in use near young children.

Do not use in a pot still on the cooktop, as the power cord may accidentally become damaged by heat.

Do not submerge the **masha** into liquid above the top of the **masha** cone at this will damage the unit.

Do not place this appliance on or near a hot gas flame, electrical element, or heated oven.

Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface.

Do not operate this appliance with a damaged cord or after the appliance has been dropped or damaged in any manner. If damage is suspected return the appliance to the nearest Service Centre for examination, repair or adjustment.

For household use only.

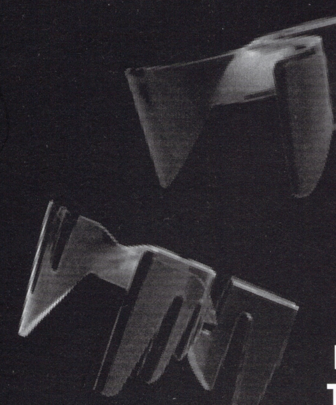
Use the **masha** only as intended. Do not use near water, outdoors or in a bathroom.

For additional protection, we recommend the use of a residual current device (RCD) with a tripping current not exceeding 30mA in the electrial circuit supplying power to this and any other electrical appliances.

Do not immerse the motor unit in water or any other liquid. The mashing attachment is simply removed from the motor unit for washing separately.

masha

NOT JUST FOR POTATOES



UNIQUE
ROTOR CONE
TECHNOLOGY
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RESULTS
EVERY TIME

Instruction Manual
SHMA003

Using the masha

Plug power cord into a 220-240V AC outlet. The power indicator light on top of the **masha** will come on to indicate power is connected to the appliance, and that it is ready for use. Wrap your hand around the rubber grip, using your forefinger to activate the on/off button.

With the trigger squeezed and the motor running, simply press the unit down into the food. The mashed food will be extruded out through the sides of the mashing head. Repeat the process in several places across the container, ensuring that no areas are missed. When you are sure all the ingredients have been processed, (which can take up to 20 seconds), the mash is ready.

About mashing potatoes

Mashed potato is a crushed mixture of cooked potato with added milk, cream, butter, and herbs to taste. Importantly, the potato needs to be crushed so that the starch grains remain relatively intact. If the starch grains are ruptured by either over-cooking or aggressive blending, they release amilose which imparts an unacceptable 'glue' like texture. The **masha** uses an extrusion process rather than a cutting or blending action so that the starch grains remains intact.

Types of potato

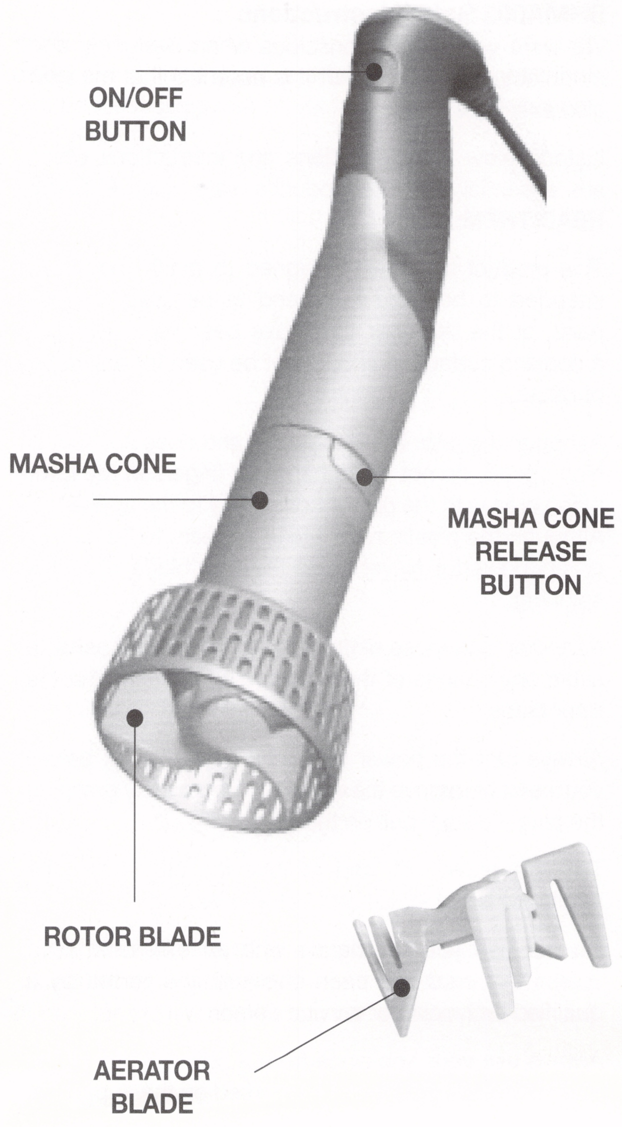
There are many varieties of Potato grown around the world. They vary significantly in texture, some are described as 'waxy' or 'floury' but these characteristics are also affected by the age of the potato. Although personal preference and availability will affect what you use, the **masha** ensures consistently smooth results with no lumps, so most potato types will produce good results.

Cooking is important

Peel and cut the required amount of potato into approximately 2.5cm (1") cubes. Place in cool water, and heat to boiling. Boil gently until the pieces offer little resistance to a knife. This takes 15-20 minutes. Cutting the potatoes into smaller pieces, and heating the water from cold, allows the potatoes to cook through evenly. Larger pieces placed in hot water tend to be overcooked on the outside by the time the inside is cooked. Overcooking the outside breaks down the starch grains, releasing amilose which results in a glue like consistency when mashed.

Directions for use

1. Squeeze and hold the on/off button.
2. Move the **masha** up and down through the ingredients untill they have all been processed. This should only take a few seconds.
3. Keep the **masha** running as you lift it from the ingredients to clear any excess food from the masher cone.
4. Unclip the **masha** cone and wipe excess food off by rotating the **masha** head against the edge of the pot.
5. Rinse the **masha** cone in the sink.
6. Remove the rotor blade by turning it anti-clockwise for further cleaning.



Aerator Blade

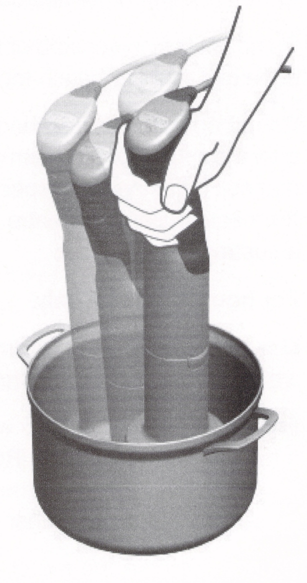
The aerator blade makes the lightest, fluffiest meringues, batters, cake mix and whipped cream in seconds!

How does it work?

The jagged shaped blade allows air to flow into your food mixture making it light and fluffy in a matter of seconds.

What can you make using this blade?

- Whisk egg whites that are stiff and suitable for piping.
- Create perfect meringues that are crispy on the out side and light and fluffy on the inside.
- Whip double cream in less than a minute!
- Sponge cake, create a soft light texture, perfect for that tea time treat!
- Batters, perfect for adding extra lift to Yorkshire pudding batters.



Disassembly and cleaning

Before cleaning your **masha**, turn it off at the wall outlet and unplug.

The **masha** cone can be removed from the motor unit for washing, but the motor unit and power cord should only be cleaned by wiping with a soft dry cloth. Never immerse the motor unit in water or any other liquid.

STEP 1, to remove the **masha** cone for washing, simply press the release buttons on both sides of the motor unit.

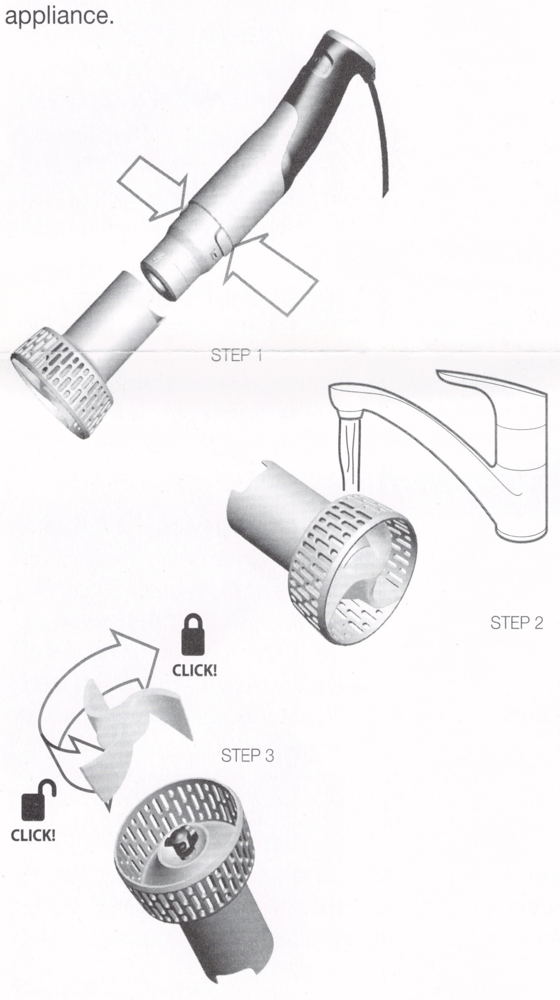
After a quick rinse, **STEP 2**, the rotor blade can be removed from the **masha** cone by simply rotating it anti-clockwise until a 'click' is heard.

STEP 3, wash both the **masha** cone and rotor blade in warm soapy water.

The **masha** cone and rotor blade are dishwasher safe. Place on the top shelf only, with the masha head and blade facing upwards so the unit does not collect water.

After washing, simply replace the rotor blade and 'click' back into position in the reverse direction.

Store the **masha** in its packing box or in a clean dry place. The power cable must not be wound around the appliance.



Servicing

If you drop or damage your masha it should not be used until it has been examined by an authorised service centre or appliance technician.

Always refer servicing to qualified service personnel.

Guarantee

This product is guaranteed for a period of 5 years from the date of purchase, against mechanical and electrical defects, when registered at www.sensiohome.com within 28 days of purchase. NB: Non-registered products are guaranteed for a period of 1 year.

It is particularly important that you carefully read the instructions provided, in order to get maximum use from this product.

This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions and provided that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through misuse.

This guarantee is only valid with your original sales receipt as proof of purchase. You may wish to attach the receipt to this manual for ease of reference and to avoid accidental loss.

In the unlikely event of a fault or mechanical defect in material and workmanship within the 12 months of purchase the product should be returned to the retailer for replacement.

If the fault develops after 12 months and within 60 months from the date of original purchase and you have registered your product online within 28 days of purchase, you should contact the Customer Helpline quoting the products model number and batch code.

This information is located on the motor unit and is visible once the **masha** cone has been removed. The batch code will be stated in an YYWW format (e.g. 1922).

For spare parts please contact the Customer Helpline quoting the product's model number and batch code. They will give you up-to-date prices.

The following conditions apply:

- The product must be returned to the retailer with original proof of purchase.
- The product must be installed and operated in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- It does not cover wear and tear, damage, misuse or consumable parts.
- We accept no responsibility for incidental or consequential loss or damage.
- The guarantee is in addition to, and does not diminish your statutory or legal rights.
- Specifications are subject to change without notice.
- Valid in the UK only.

For technical queries, please contact

MPL Home Ltd
Lytchett House, 13 Freeland Park, Wareham Road,
Poole, Dorset, BH16 6FA

MPL Home Ltd
Unit 5, The Courtyard Business Centre, Orchard Lane,
Blackrock, Co. Dublin. A94 Y6C3

Customer Helpline: 0345 467 6743

masha by sensiohome is a registered trade mark.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the **masha** must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliance separately, the product is marked with crossed-out wheeled dustbin.